

## Set Menus 2008

Groups of 10-25 may select Menu A, B or C giving guests a choice on the day.

Groups of 26-60 are required to have either a degustation menu of one dish per course, or an alternate service of not more than 2 entrees & 2 main courses and 2 desserts - ie no choice on the day.

All set menu dishes are from our a la carte menu and of course substitutions will be allowed where possible and may attract a surcharge.

### Menu A *Shared Antipasto + Main \$65*

ANTIPASTO Antipasto samplers (scallops, prosciutto, smoked salmon, calamari, oysters, mix fritelle) to share

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RAVIOLI pumpkin & potato ravioli simmered w butter & sage, beetroot coulis  
PESCE Fish of the day  
POLLO Grilled organic chicken breast, wild mushroom & aged balsamic reduction, mash potato  
VITELLO baby milk fed veal, celeriac mash, caramelized onions port wine jus

### Menu B *\$72 Entree + Main*

OSTRICHE Fresh Oysters (6)  
CAPESANTE Scallops gratinate w rice vermicelli, vegetable julienne & soy sauce  
RISOTTO GAMBERI saffron & prawn risotto with olive oil

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PESCE Fish of the day  
GRIGLIATA DI CROSTACEI Grilled scampi & king prawns, salmoriglio, potato & zucchini frittelli  
VITELLO baby milk fed veal, celeriac mash, caramelized onions port wine jus

### Menu C *\$85 Entree + Main + Dessert*

ANTIPASTO Antipasto samplers (scallops, prosciutto, smoked salmon, calamari, mix fritelle) to share

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PESCE Fish of the day  
AGNELLO baby lamb rack, roasted tomato & capsicum tart  
SPAGHETTI SCAMPI w scampi, vine tomatoes, garlic, fresh basil in foil

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SEMIFREDDO Honey roasted hazelnut & nougat semifreddo served with a coffee anglaise  
CHOCOLATE TORTE flourless pure Belgium chocolate torte, double cream  
AFFOGATO vanilla bean gelato drowned in a shot of espresso coffee, frangelico liqueur

#### *Inclusions*

*olives  
italian bread + olive oil &  
balsamic vinegar*

#### *Add-ons*

*antipasto platters \$16pp  
fresh fruits platters \$12pp  
mixed leaf salad \$12 per bowl  
dessert \$15 pp  
(ala carte maximum 25 pax)  
coffee & teas \$3.5*

#### *Vegetarian/Special Diet*

*please let us know your  
requirements and  
we will do our best to meet  
your needs.*

#### *Variations*

*we will endeavour to  
accommodate  
any special requests wherever  
possible  
additional may charges*

### *Tasting \$120 Six course tasting menu – menu prepared on request*

We reserve the right to substitute dishes without notice if necessary.

All beverages are charged on consumption. Set Beverage Menus 50 pax minimum - \$38 pp